

Recipes—Home Interests—Fashion Notes—Household Hints

Timely, Pertinent Comment Upon Men and Affairs, Following the Trend of World News; Suggestions of Interest to Readers; Hints Along Lines of Progressive Farm Thought.

The Editor will be pleased to receive and publish recipes that might meet favor with our readers.

Prune Tarts.

TO 1½ pounds of prunes use two tablespoonfuls of cranberry juice, sugar to taste and a short paste. Scald the prunes, remove the stones and take out the kernels; put the fruit and kernels into the cranberry juice, and add the sugar; simmer for ten minutes; when cold, make the tarts. Any stone fruit can be cooked in the same way.

Cider Sauce.

Cream together one cupful of sugar and one-half cupful of butter, add two cupfuls of boiling water, and one tablespoonful of corn starch moistened with a little cold water. Let boil, and while boiling add one-half cupful of boiled cider.

Meat With Eggs.

Cold roast beef or cooked ham may be used. Get the salesman to cut the meat in one piece instead of in slices. One-quarter pound of solid cooked meat will go quite a long way. To make, put a little butter in the blazer and when hot add the meat cut into dice. Stir until it begins to look crisp, adding pepper and salt to taste. Beat three eggs thoroughly and pour on to the meat. Stir well until the whole thickens. Serve hot with rolls.

Spaghetti and Fruit Pudding.

A quarter of a pound of boiled spaghetti cut in half-inch pieces, one pound of stewed fruit, or some preserves, and one teaspoonful of vanilla extract. Place a layer of the fruit in a pretty dish, then a layer of the spaghetti until all are used, having spaghetti for the top layer. Pour over a custard made with the yolks of the eggs, sugar and the milk, and bake in a moderate oven for 20 minutes. Decorate with a meringue made with the whites of the eggs, three tablespoonfuls of sugar and the vanilla extract. Return to the oven to set.

Mock Oyster Soup.

The oyster plant is used for this delicious dish (by many it is known as salsify). Scrape the vegetable and cut into small pieces with a silver knife (a steel knife would darken the oyster plant). Cook in just enough water to keep from burning, and when tender press through colander and return to the water in which it was soaked. Add three cups of hot milk which has been thickened with a little butter and flour rubbed together and seasoned with salt and white pepper. A little chopped parsley may be added just before serving.

Cup Custards.

Heat a quart of milk in a double boiler, but do not bring it quite to a boil. Beat five eggs light and stir into them half a cupful of sugar. On this mixture pour the scalding milk very gradually, beating steadily all the time. Return to the double boiler, and cook, stirring constantly, until the custard is separated. Remove the custard from the fire, season with two teaspoonfuls of vanilla and set aside to cool. When cold, nearly fill the glasses or cups with the mixture and heap with meringue made by whipping the whites of two eggs stiff with two tablespoonfuls of sugar.

Onion Soup.

This is both wholesome and tasty. Fry two or three large onions in butter or clarified drippings. When soft, add three tablespoonfuls of flour and stir until cooked and frothy. Now add slowly a pint of boiling water, stirring until smooth and slightly thickened. Have ready three potatoes boiled and mashed and add to them a quart of milk that has been brought just to the scalding point.

Put the potato and onion mixture together, season with salt and pepper, let it get very hot, then press through a strainer into a hot tureen. Sprinkle over the top a little parsley minced fine and a handful of crisp croutons.

Macaroni and Fish Pie.

Take a quarter of a pound of macaroni or spaghetti, half a pound of cold cooked fish, six tablespoonfuls of grated cheese, two heaping tablespoonfuls of butter and salt and pepper to taste. Remove all skin and bones from the fish and divide the fish into large flakes. Break the macaroni into small pieces and boil it until tender. Butter a fireproof dish, put in a layer of the fish, then a few pieces of butter, sprinkle in a little of the cheese and a seasoning of salt and pepper. Now put in a layer of macaroni, then some butter, then cheese, and so on until the dish is full. Sprinkle a layer of cheese on the top. Put a few pieces of butter here and there on it and bake in a hot oven until it is a nice brown color. Serve hot. Cooked salt codfish may be used satisfactorily.

May Manton Weekly Fashion Talk

A DAINY CHEMISETTE



Design by May Manton.

8530 Vest and Collars, 34 to 44 bust.

44 in. wide with 1½ yds. embroidery 2½ in. wide to make as illustrated, or ¼ yd. any width for either the flaring or the pointed collar.

The May Manton pattern #530 is cut in sizes from 34 to 44 bust measure. It will be mailed to any address by the Fashion Department of this paper, on receipt of ten cents.

THE chemisette is an all important feature of dress just now and this one is dainty and charming. It can be made with a high collar or a flaring collar, or with a pointed collar, and in whatever way it is treated it is fashionable. In the large view fine white batiste is finished with embroidery arranged over the fronts, and embroidery makes the over portion of the collar. That treatment is a pretty one but a still daintier effect could be obtained by scalloping the edges of the garment itself and working a little embroidery within the scallops, for the hand finish is both fashionable and dainty and gives a sense of elegance that cannot otherwise be obtained. The vest or chemisette is a very simple one, cut to give becoming lines and is designed to be drawn up at the waist line by means of tape or elastic inserted in the casing.

For the medium size will be needed 1¼ yds. 36, or 1½ yds. 38.

Business Methods in Keeping House

BY MRS. B. FRUTCHEY.

IF a merchant would conduct his business in the slipshod manner in which most housewives carry on their work, he would "go to the wall" in a short time.

But competition is so sharp, he must needs study his business from all points, to make every edge cut. He must watch his stock, so as to replenish in time; he must keep everything up to date; he must keep his store attractive, and cater to the tastes of his patrons or he will lose custom.

He must keep his stock moving, watching to eliminate waste, keep his books carefully so that each penny is accounted for.

The business of housekeeping—and it is a business, and a most important one—is rarely conducted on such lines.

In the first place, few housekeepers ever keep accounts. This, when a family is living on a salary, is very necessary, as one should know just how one's income is spent. A certain sum should be set apart for rent, or if one does not rent, for the upkeep of the house, taxes, etc., for fuel, lights, etc., for food, clothing and incidentals.

Oftentimes we find we are spending money for useless things and in this way a saving may be effected. The wise merchant buys his goods at the proper season; the housekeeper often buys vegetables and fruits when their prices are highest, consequently her family is tired of them when they are cheap.

It is not always the most expensive foods that are the most nutritious. For instance, it is a conceded fact that the cheaper cuts of meats contain more food value than those higher in price.

The wise housewife saves her strength and time, as well as her money. She does her Spring sewing, except perhaps the best dress, while the February and March winds are blowing, thus getting it out of the way before more strenuous tasks, such as gardening and house cleaning engage her time.

She does not hurry when the latter task requires doing, but prepares for it by getting washing, baking and other necessary jobs done the first of the week. She selects a sunshiny day, one upon which she is feeling "up to the mark" physically, to begin. And if anything occurs to cause the miscarriage of her plans, she doesn't worry but like the bride who set her wedding day for a certain day if it didn't rain and if it did for the next sunshiny day, she cheerfully plans for another day.

She cleans one room at a time, and doesn't wear herself out doing it. Neither does she worry if two or three weeks elapse before her house is "spick and span."

She has probably been cleaning out closets, putting dresser drawers to rights, sorting the contents of the attic, destroying what is unfit for use, etc., long before the actual housecleaning commences.

When the hot days of July and August come, she plans her meals so that the least possible amount of labor and heat are necessary to serve them. She serves fruits as desserts instead of rich pies, cakes and puddings.

She serves vegetables abundantly, uses many eggs and in many ways she eliminates much labor and expense, and her

family is much healthier for the change.

She dresses herself and her children in plain garments and doesn't worry if they are not always ironed. In fact, her flatirons see an easy time of it in the Summer and they are not overworked at any time, for she believes it is more business-like and sensible to wear clean garments that never knew the pressure of an iron than to use up all her surplus energy, bring on a nervous headache perhaps and waste dollars worth of fuel.

It is not the best housekeeper who keeps the most immaculate house or who spends all her time and energy digging, scrubbing and scouring.

The best housekeeper is the one who looks after the business details of her work, keeps careful account of her expenditures, sees that nothing goes to waste, and keeps her family comfortably clad and wholesomely fed at the least expense of time and money.

In fact, she is a living example of the proverb which says: "She looketh well to the ways of her household."

Motor Car Coats.

Coats for the motor car are voluminous. They button high above the throat and are supplied with ample pockets, according to the New Haven Journal Courier. The model without the belt is as frequently seen as those with the belt. Some coats entirely cover the costume.

Children's Dresses.

A particularly smart style for little children is the Dutch dress. In these dresses one usually sees a combination of materials, says the Philadelphia North American. The skirt is sometimes made of a plain or checked fabric while the waist is of white lawn, voile, organdie or other novelty cotton. In other instances the skirt is of plaid material while the blouse is of the same fabric, but in plain color. In every case the skirts are full, and are topped with a girdle and a pair of suspenders.

White Fabric Hats.

Fabric hats are among the millinery styles for the Spring season. There are golf hats of goline and corduroy; beach hats of white, natural or colored shantung; shepherd's check gingham or taffetas are used for making sailors, and those which have been worn are thought to be the forerunners of a great demand later in the season.

For these outing hats there is no trimming except a band of ribbon around the crown. White fabric hats have returned to favor, and are worn with white linen dresses. These are unlike the white embroidered linen hats that were worn several seasons ago, in that they are made of sheer materials, as batiste, and have a knife plaiting around the edge. Dressier hats are made of silk, of chiffon, and silk and straw combined, as a silk crown with a brim of straw.

We all know what a musty smell a teapot has that is only used occasionally, but do we all know there will be none of that if the teapot is thoroughly dried after using and a lump or two of white sugar placed therein before putting aside for future use?

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To Clean Black Satin.

WHEN cleaning black satin peel and slice two large raw potatoes; put into a pint of water with a pinch of salt and let stand all night. Next morning sponge the satin on the right side with this mixture and wipe lightly with a cloth. Then iron on the wrong side, and it will be as glossy as new.

Soap Jelly.

All soaps are better if they are shaved and dissolved in the water. Soap jelly is made by shaving a bar of soap and letting it simmer in boiling water till it becomes thick like jelly. A teaspoonful of borax will soften it.

Eating Out of Doors.

Eating, as well as sleeping, out of doors is becoming popular and is suitable to hot weather when cold dishes are in favor. A big screened porch next the dining-room usually proves most convenient for the housewife unless it can be directly connected with the kitchen, in which case it is convenient for the cook, at other times being cool, yet near enough the kitchen so that an eye and ear can be kept on the cook pots and a nose will detect anything wrong with the oven.

In the Laundry.

There are several meritorious washing machines on the market.

One of the things to remember in using any of them is that the water should be boiling, and that the machine should be worked as rapidly and as long as is called for in the directions.

In washing, always try to have the water the same temperature throughout the wash.

Before washing, all clothes should be wet thoroughly with cold water, and should be "set to boil" in cold water.

In removing clothes from the line, much trouble will be saved if they are pulled into shape and folded smoothly. Especially is this true of table linen and bed linen.

In ironing table cloths and napkins be sure to iron with the warp. They should be ironed first on the wrong side and then on the right.

Wash table linen by itself. Wash handkerchiefs alone. Don't use soiled suds for washing colored clothes or they will be muddy looking. Don't wash stockings in water used for other clothes, such as flannels, or they will be covered with lint.

Hot and Cold Clothes.

Some of the clothes we wear to keep warm in reality prevent us from retaining the body heat that is necessary in cold weather. On the other hand, there are many so-called "cool" garments which by no means keep us as cool in the heated season as other garments would.

Any fabric of an open texture, which, when warmed by the skin, allows cold air to replace the warm, chills the body, but any garment which minimizes the passage of air through it, protects the body with warmth. Thus newspapers, heavy furs and leather ducking coats are especially warm.

Frocks that have lots of air retained in the mesh do not conduct heat from the body. Wool is such a material, because of the stiffness and elasticity of the fiber. Cotton goods have much smaller air cells. Linens have air spaces even smaller. Some of the latter are extensively advertised as possessing specific medical virtues. This, of course, is not the case.

Gaping threads and air spaces in some cloths may prove the undoing of careless individuals. For, should the warmed air in them become soaked with snow, perspiration or other moisture, heat is rapidly dissipated, the skin grows frigid and the internal organs become congested. This means disease of one kind or another.

Ironing Day Help.

Instead of sprinkling clothes by hand use a clean whisk broom and lukewarm water. Roll many small pieces together, and then roll tight. You will find an even dampness which saves lots of time in ironing. Sort your clothes while ironing and you will save many steps.

Machine grease can be removed from garments by washing the spots in cold rainwater and soap.

Peach stains are very difficult to remove by the usual methods, but they will disappear as if by magic if soaked in spirits of camphor before using water.

Only the yellow rind and juice of lemons should be used. The white pith under the yellow is bitter and care should be taken not to use it at all, especially in cookery.